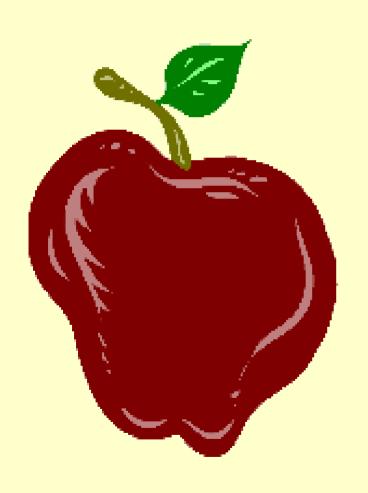
EAT SMART NEW YORK!



- Nutrition Education Program
- 6 Projects at start 5 years ago
- 2003 52 projects statewide
- 2004 56 projects statewide

What is ESNY?



- Nutrition education program
- Free to food stamp participants and those who are eligible

Where does funding come from?



- Food and Nutrition Service of USDA
- Cornell Cooperative Extension
- State and Local Program Partners

ESNY Objectives!

- Dietary Quality
- Food Security
- Food Safety
- Shopping Behavior/Food Resource Management



Finger Lakes FNEC Region



Stretch Your Food Stamp Benefit Look What \$10 Can Buy!



Smart Shopper Secrets!

Try These!

- Make a shopping list and stick to it!
 - ·Don't shop hungry.
 - •Check the unit price-compare price of sale items, store and name brands
 - · Avoid convenience foods.
 - •Buy fruits and vegetables "In Season"
 - •Fresh is usually cheaper.

Cornell



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For help with stretching your food resources or to sign up for our group nutrition education classes conducted throughout the community call Cornell Cooperative Extension at (315) 424-9485, Extension 239 or 238

6-t-r-e-t-c-h Your Food Stamp Benefix

Look What \$10 Can Buy!!



Total\$10.31 (No product endorsement is intended. Reflects		
Tatal \$10.21		
1# (80% lean) Ground beef	1.89	
1, $\frac{1}{2}$ Gallon store brand 1% Low-fat Milk	1.26	
3, 6 oz. cans StarKist tuna in water	1.00	
2, 10 $\frac{3}{4}$ oz. Campbell's 98% FF cream soup	2.18	
2, 15 oz. cans store brand vegetables	1.00	
2, 26 oz. cans Hunt's Spaghetti Sauce	1.98	
3, 16 oz. packages store brand pasta	1.00	

sale prices in effect 1/03)

Try these meal ideas!!

Tuna Casserole 6 servings

1 can peas .50

1 can tuna .33

1 can soup 1.09

1 pkg.pasta .33

11 oz. milk .22



Total 2.47 cost per casserole
.41 cost per serving



Hamburger Casserole 6 servings

1 can peas .50

1 can soup 1.09

1 pkq. pasta .33

1 # ground beef 1.89

11 oz. milk .22



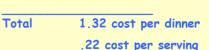
Total 4.03 cost per casserole
.67 cost per serving



Spaghetti 6 servings

1 can Spaghetti sauce .99

1 pkg pasta .33

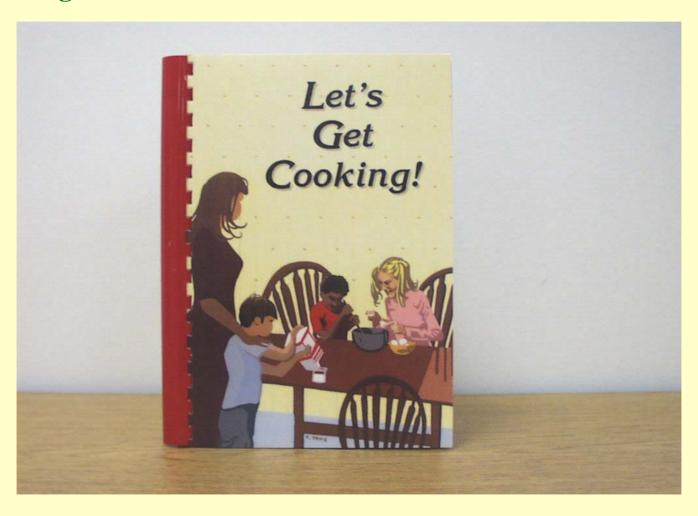






Let's Get Cooking

A Cooking Resource for Low-Income Families



CEB

Credit Education Bureau:

Financial Responsibility Through Education



Collaboration

CNEP Food Resource Educational Techniques

- Unit pricing
- Label reading
- Meal planning
- One dish meals



CEB Household Resource Management Techniques

1.5 Hour Training

English and Spanish Workbook

Individualized assistance as needed



Libro Del Curso

"Mirando Hacia El Futuro"

Collaboration Objectives

Food Stamp Recipients will

- identify money saving strategies for purchasing, preparing, and storing nutritious low-cost food
- determine their financial goals
- rely less on emergency food programs
- determine ways to cut back on expenses and gain more money
- learn how to create a spending plan that meets their needs



Evaluation of Program Impact

Multiple Data Sources

- Success stories that focus on observed behavioral changes
- Sharing of best practices among project sites
- Site visits and observations of program implementation
- Pre and post-tests of nutrition practices, food safety and food resource management behaviors

Percent Behavioral Change Based Upon

Entry and Exit Behavioral Checklists

% Improvement	Impact Indicator
50%	Planned meals more often
50%	Increased comparison shopping
60%	Improved their practices of using a
	grocery list
60%	Less likely to run out of food at the
	end of the month

Finger Lakes Region Positively Impacts Behavior

Participants show improvement in one or more food safety, dietary quality and food resource management behaviors

